

湖南

House of Hunan

Bloomington

**Symbol of
Gourmet Chinese Dining**

Specializing in Hunan, Mandarin and Szechwan cuisines

**PHONE: (309) 663-7511
663-7512**

Open every day

11:30 am to 10:30 pm

1701 E. Empire St. Bloomington

Parties and Banquets

A private room with a bar is available to gatherings of 30 to 40 people. Unusual banquet dishes are a specialty of our chef, and a special menu to suit your occasion can be prepared. Due to the popularity of House of Hunan banquets and parties, advance reservations are required.

*For diners on a restricted diet, we will be happy to omit salt, MSG,
hot peppers, or other ingredients at your request.*

Ch-en Tsai

Appetizers

1. CIPUN CHUAN — Spring Rolls (<i>Shanghai</i>)	2.25
<i>Egg rolls filled with diced Chicken, Shrimp and Vegetables</i>	
2. HSIA TU SZU — Shrimp Toast (<i>Shanghai</i>)	3.25
<i>Shrimp minced with water chestnuts and spices, spread on toast, then dipped in an egg batter and deep fried</i>	
3. KUO-TEH — (8) Pot Stickers (<i>Peking</i>)	3.25
<i>Fried dumplings with ground meat and vegetable filling</i>	
4. K'AO-PAI-KU — (4) Barbecued Sparcribs (<i>Canton</i>)	3.95
5. CRAB RONGOON	3.25
<i>Crab meat with cream cheese</i>	
6. CH'AO HUN TUN — (8) Fried Won Ton (<i>Canton</i>)	2.25
<i>Meat filled dumplings deep fried 'til crispy</i>	
7. SA CHA NIU JOU TUAN — (4) Satay Beef (<i>Mandarin</i>)	3.25
<i>Marinated slices of barbecued beef on skewers</i>	
8. HO YENG PING PAN — Genghis Khan	3.50
<i>Barbecued sparcrib, shrimp toast, egg roll, satay beef, won ton and kuo-teh each 1 of each per order. Served with fire pot for two or more</i>	
9. HSIA SUNG — Shrimp Sung (For Two)	4.50
<i>Shrimp and vegetables served wrapped in lettuce.</i>	

Chilled

10. WU-SHANG NIU JOU — Marinated Beef (<i>Shanghai</i>)	4.25
<i>A delectable cold serving of meat marinated in five-spice sauce</i>	
11. BAHN BAHN CHEE — Hacked Chicken (<i>Hunan</i>)	4.25
<i>HOT! Shredded chicken breast in sesame paste and chili peppers</i>	
12. SUAN LA BAI TSAI — Hot and Sour Cabbage (<i>Szechwan</i>)	3.95
<i>HOT! Spicy cold salad of marinated cabbage and red bell peppers</i>	
13. HAI CHE PI — Jelly Fish (<i>Shanghai</i>)	7.50
<i>Mild and crunchy, noodle-like threads of marinated jelly fish</i>	
<i>A rare delicacy</i>	
14. CHIANG YA — Five Flavor Duck	6.25
<i>Delicate cold serving of duck marinated in five-spice sauce</i>	
15. SU'ANG PING — Two Delicacies	8.50
<i>Chef's selection of two cold appetizers</i>	
16. SAN-SUH PING PAN — Three Delicacies	12.95
<i>Chef's selection of three cold appetizers</i>	
17. SHIIH CHING PING PAN — Many Delicacies	25.00
<i>Chef's favorite assortment of cold appetizers</i>	
<i>Large — Grand —</i>	
<i>(Please order 5 - hours in advance)</i>	

T'ang

Soup

21. SUAN LA T'ANG — Hot and Sour Soup (<i>Peking</i>)	1.75
<i>HOT! Rich, spicy chicken broth with pork, bean curd and bamboo shoots</i>	
22. HUN TUN T'ANG — Won Ton Soup (<i>Canton</i>)	1.50
<i>Our version of the popular Chinese dumpling soup</i>	
23. CHEE PIEN KUO BA T'ANG — Chicken Sizzling Rice (<i>Szechwan</i>)	3.25
<i>Chicken, mushrooms and sizzling golden rice crust (Serves two)</i>	
24. HSIA JEN KUO BA T'ANG — Shrimp Sizzling Rice (<i>Szechwan</i>)	3.50
<i>Shrimp, mushrooms and sizzling golden rice crust (Serves two)</i>	
25. HSIEH FEN SU-MI-T'ANG — Velvet Corn Soup (<i>Canton</i>)	3.50
<i>Creamy corn soup with crabmeat (Serves two)</i>	
26. TUNG KU CHEE PIEN — Chicken Mushroom Soup (<i>Mandarin</i>)	3.50
<i>Subtle flavors of chicken and mushrooms complement each other in this delicate soup (Serves two)</i>	

Mi-en Lui

Bread and Noodles

30. YIN SZU CHUAN — Hunan Silver Rolls (*Hunan*) 1.50
Slightly sweet steamed threads of pastry dough

31. CH'AO YIN SZU CHUAN — Hunan Golden Rolls (*Hunan*) 1.50
Deep fried Hunan Silver Roll, crisp and tasty

32. HUNG YU CH AO SO — Szechwan Won Ton (*Szechwan*) 2.25
HOT! Dumplings smothered in hot sauce

33. SUAN LA MI-EN — Hot and Sour Noodles (*Hunan*) 2.50
HOT! Soft noodles with water cress in spicy brown sauce

34. DAN DAN MI-EN — Szechwan Noodles (*Szechwan*) 2.95
HOT! Soft noodles with minced dried shrimp and pickled vegetables in sesame sauce

35. HUNAN CH'AO MI-EN — Hunan Special Fried Noodles (*Hunan*) 5.95
Fried Noodles with shrimp, chicken, pork and vegetables

36. JOU SZU CH'AO MI-EN — Pork Fried Noodles 5.25

37. CHEE SZU CH'AO MI-EN — Chicken Fried Noodles 5.25

38. HSIA CH'AO MI-EN — Shrimp Fried Noodles 5.75

39. NIU JOU CH'AO MI-EN — Beef Fried Noodles 5.25

Ch'ao Fan

Fried Rice

40. HUNAN CH'AO FAN — Hunan Fried Rice (*Hunan*) 5.95
Fried Rice with shrimp, pork, chicken and vegetables

41. JOU SZU CH'AO FAN — Pork Fried Rice 5.25

42. CHEE SZU CH'AO FAN — Chicken Fried Rice 5.25

43. HSIA CH'AO FAN — Shrimp Fried Rice 5.75

44. NIU JOU CH'AO FAN — Beef Fried Rice 5.25

Ben Loh Ming Chai House Specialties

101. TSO TSUNG TANG CHEE — General's Chicken (*Hunan*) 8.75
Chunks of chicken sauteed with red peppers, garlic and ginger, sauteed in sweet sauce with dash of hot oil

102. YEE CHEE SU'ANG WEI — Two Flavored Chicken (*Shanghai*) 8.95
One chicken, two different dishes: one hot and spicy, one mild and delicate

103. CH'AO SAN HSIEN — Mandarin Combination (*Mandarin*) 8.75
Shrimp, beef, and chicken sautted with an assortment of fresh Chinese vegetables.

104. KUNG BAO LEING YANG — Spicy Chicken and Shrimp (*Szechwan*) 9.95
HOT! Diced shrimp and chicken sauteed with peanuts and red peppers

105. MA LA SU'ANG WEI — Spicy Beef and Scallops (*Hunan*) 10.95
HOT! Ma (numb) la (hot) — a spicy combination of beef and scallops

106. HUNG YAN NIU LI'O — Willow Beef (*Hunan*) 10.50
HOT! Slices of filet mignon sauteed in hot sauce, garnished with watercress

107. CH'EN P'I NIU JOU — Orange Beef (*Hunan*) 9.25
HOT! Crunchy slices of beef sauteed with orange peel, hot peppers in a sweet hot sauce

108. HAI GEN DA HUAY — Seafood Combination (*Mandarin*) 9.95
Combination of seafood sauteed with an assortment of fresh Chinese vegetables.

109. HAI GEN JER CHAO — Neptune's Catch in Bird's Nest 9.25
Sauteed best quality crabmeat, fish slices, scallops and prawns served in a delicious nest made from crisp potatoes.

110. TS'UNG PAO YANG JOU — Mandarin Lamb (*Peking*) 8.95
Stir-fried lamb with scallions in mild brown sauce

111. HUNAN YANG JOU — Leg of Lamb Hunan (*Hunan*) 9.25
HOT! Marinated leg of lamb, thinly sliced and cooked with scallions in spicy hot sauce

112. DAH CHIAN CHEE — Tai China Chicken 8.75
HOT! Chunks of chicken sauteed with vegetables in hot sauce.

Chef's Special Dinner

(for two or more)

Appetizers: Spareribs Cantonese, Spring Roll, and Fried Won Ton

Soup: Choice of Hot and Sour or Won Ton Soup

Entree: Select one entree per person from ala carte menu

Glass of Plum Wine

3.25 per person added to price of each entree.

Kuo Ba

Sizzling Rice

These delightful dishes are served in a sizzling tableside presentation.

The sizzling is caused when a deep fried boiled rice patty is added to the dish.

201. SAN HSIEN KUO BA — Special Sizzling Rice (<i>Hunan</i>)	7.95
Sizzling rice with a combination of shrimp, chicken and vegetables	
202. CHEE PIEN KUO BA — Chicken Sizzling Rice (<i>Hunan</i>)	7.50
203. HSIA JEN KUO BA — Shrimp Sizzling Rice (<i>Hunan</i>)	7.95
204. GAN BAY KUO BA — Scallops Sizzling Rice (<i>Hunan</i>)	7.95

Hai Hsien

Seafood

301. TUNG TING HSIA — Lake Tungting Shrimp (<i>Hunan</i>)	8.75
Shrimp, marinated in egg white and gently sauteed with broccoli, Chinese vegetables and water chestnuts	
302. KUNG BAO HSIA JEN — Kung Bao Shrimp (<i>Szechwan</i>)	9.50
HOT! Whole shrimp, shelled and sauteed with peanuts and red peppers	
303. YÜ SHING HSIA — Shrimp with Garlic Sauce (<i>Szechwan</i>)	8.75
HOT! Shrimp in delicate garlic sauce with cloud ear mushrooms and water chestnuts	
304. GAN SHAO HSIA — Hunan Shrimp (<i>Hunan</i>)	8.95
HOT! Shrimp sauteed with ginger in hot chili sauce	
305. TIEN SUAN HSIA — Sweet and Sour Shrimp (<i>Canton</i>)	8.50
Shrimp dipped in egg batter and deep fried, then mixed with vegetables sauteed in sweet and sour sauce	
306. SUNG TZU HSIA JEN — Shrimp with Pine Nuts (<i>Shanghai</i>)	8.75
Stir-fried shrimp with pine nuts in a light delicate sauce	
307. HSIA LONG HU — Shrimp with Lobster Sauce	8.95
Shrimp stir fried in egg sauce.	
308. SIU-EH TOU HSIA — Shrimp with Pea Pods	8.75
Shrimp sauteed with snow pea pods and vegetables in light sauce.	
309. CHA LIU TZU HSIA — Empress Shrimp	8.75
Shrimp pieces dipped in egg batter and lightly fried then sauteed with vegetables in sweet sauce with dash of hot oil.	
310. YÜ SHING GAN BAY — Scallops in Garlic Sauce (<i>Szechwan</i>)	8.95
HOT! Fresh scallops sauteed with water chestnuts and cloud ear mushrooms in garlic sauce	
311. FU YUNG GAN BAY — Shao Yang Scallops (<i>Hunan</i>)	8.95
Fresh scallops marinated in egg white and gently sauteed with broccoli, water chestnuts, green and red bell peppers in wine sauce	
312. YÜ SHING LONG HSIA — Szechwan Lobster (<i>Szechwan</i>)	14.50
Live lobster, cooked with black mushrooms, water chestnuts and bamboo shoots in garlic sauce	
313. CH'AO LONG HSIA — Lobster Cantonese (<i>Canton</i>)	14.50
Live lobster stir fried with minced pork, scallions, ginger and garlic in egg sauce	
314. GAN SHAO LONG HSIA — Hunan Lobster	14.50
HOT! Live lobster sauteed with ginger in hot chili sauce.	
315. HUNAN YÜ — Crispy Whole Fish Hunan Style	9.25
Yellow pike deep fried until crisp coated with sweet and hot special sauce.	
316. SUNG TZU YÜ CHUAN — Pike with Pine Nuts (<i>Shanghai</i>)	8.95
Fillets of yellow pike (when available), deep fried with pine nuts Served in sweet and sour sauce	

Niu Jou

Beef

401. KUNG BAO NIU JOU — Szechwan Beef (Szechwan) 7.75
HOT! Sliced beef stir fried with peanuts in hot pepper sauce

402. HUNAN NIU LIO — Hunan Beef (Hunan) 7.75
HOT! Thin slices of beef sauteed with baby corn, green peppers and other vegetables in spicy hot pepper sauce

403. TS'UNG PAO NIU JOU — Mongolian Beef (Peking) 7.50
Sliced tenderloin, sauteed with green onion

404. BEN LOH NIU PAI — Sizzling Steak (Chicago) 8.95
Sirloin strip steak, broiled to order, thickly sliced and served with Chinese vegetables in a sizzling tableside presentation

405. SU'ANG DONG NIU JOU — Beef Two Delights (Shanghai) 8.50
Sliced tenderloin, sauteed with black mushrooms and bamboo shoots in brown sauce

406. CHIEH LAN NIU JOU — Broccoli Beef (Mandarin) 7.50
Beef with fresh broccoli, lightly stir fried

407. CHING-CHIAO NIU JOU — Pepper Steak (Mandarin) 7.50
Beef tenderloin, sauteed with fresh green peppers and onions in Mandarin sauce

408. SIU-EH TOU NIU JOU — Beef with Pea Pods (Mandarin) 7.50
Beef tenderloin, sauteed with fresh snow peas in a tasty brown sauce

409. GAN CH'AO NIU JOU — Home Style Beef (Szechwan) 7.50
HOT! Shredded beef with julienne slices of carrots and celery in hot pepper sauce

Mu-Shu

410. MU-SHU-MEAT — in Mandarin Pancakes (Peking) 7.25
Meat sauteed with Chinese vegetables and eggs served wrapped in thin Mandarin pancakes with plum sauce.
(Choice of beef, pork, chicken or shrimp, shrimp 50¢ extra.)

Chu Jou

Pork

411. CHING CHIANG JOU SZU — Mandarin Pork (Peking) 6.75
Shredded pork, simmered in rich brown bean sauce

412. YÜ HSIANG JOU SZU — Szechwan Pork (Szechwan) 6.75
HOT! Shredded pork, sauteed in hot spicy garlic sauce

413. HUI KUO JOU — Twice Cooked Pork (Szechwan) 6.75
HOT! Pork loin, boiled then shredded and stir fried with vegetables in hot sauce

414. GOO LAO JOU — Sweet and Sour Pork (Canton) 6.75
Chunks of pork, deep fried in batter, then stir fried with vegetables in sweet and sour sauce

415. SPICY PORK WITH BLACK BEANS (Hunan) 6.75
HOT! Sliced pork sauteed with fermented black beans, and vegetables in Hunan hot sauce.

Chee Lui

Chicken

501. CHA LIU TZU CHEE — Empress Chicken (Szechwan) 7.95
Chicken pieces dipped in egg batter and lightly fried, then sauteed with vegetables in sweet sauce with dash of hot oil

502. KUNG BAO CHEE DING — Szechwan Chicken (Szechwan) 6.75
HOT! Chicken breast, diced and sauteed in rich brown sauce with red peppers and peanuts

503. YÜ HSIANG CHEE PIEN — Chicken in Garlic Sauce (Szechwan) 6.75
HOT! Sliced chicken, marinated and sauteed in spicy hot garlic sauce

504. HO T'AO CHEE DING — Chicken with Walnuts (Shanghai) 7.25
Diced chicken, marinated then stir fried with crisp honey walnuts in spicy brown sauce

505. YAO GOH CHEE DING — Cashew Chicken (Shanghai) 7.25
Diced chicken breast, sauteed with crispy cashew nuts in tasty brown sauce

506. SHING REN CHEE DING — Chicken Almond Ding 7.25
Diced chicken sauteed with crispy almond nuts in light sauce.

507. LAH TZU CHEE DING — Hunan Chicken (*Hunan*) 6.75
HOT! Diced chicken, sauteed with green peppers in hot sauce

508. SU'ANG DONG CHEE PIEN — Chicken Two Delights (*Shanghai*) 7.25
Shredded chicken, stir fried with Chinese black mushrooms and bamboo shoots

509. PO-LO CHEE PIEN — Chicken with Pineapple (*Canton*) 6.75
Sliced chicken with pineapple chunks in light sauce

510. SIU-EH TOU CHEE PIEN — Chicken with Pea Pods (*Mandarin*) .. 6.75
Sliced chicken, sauteed with snow pea pods in light sauce

511. MUCH GU CHEE PIEN — Chicken with Mushrooms 6.75
Sliced chicken sauteed with mushrooms and vegetables in lihgt sauce.

512. CH'EN PI CHEE — Orange Chicken (*Hunan*) 6.75
HOT! Diced chicken breast, sauteed with orange peel in spicy sauce

513. T'IENT SUAN CHEE PIEN — Sweet and Sour Chicken (*Canton*) ... 6.75
Chunks of chicken, dipped in batter and deep fried, then mixed with vegetables sauteed in sweet and sour sauce

Ya

514. HSIANG SU YA — Crispy Duck (*Szechwan*) 8.95
Twice cooked duckling, marinated in aromatic spices, steamed and then fried.

515. TSANG CHA YA — Smoked Duck (*Szechwan*) 8.95
Young duckling flavored with five spices and smoked in tea and Camphor wood.

Banquet Specialties

Due to preparation time, 24-hour advance notice required

516. PEI CHING YA — Peking Duck (*Peking*) 24.00
Crisp duck skin from slowly roasted duck, served wrapped in Mandarin pancakes with scallions and hoisin sauce.

517. BA BAO YA — Eight Treasure Duck (*Peking*) 24.00
*Whole duckling, deboned, stuffed, steamed then roasted
 Eight treasure stuffing includes diced pork, ham, shrimp, mushrooms, water chestnuts, gingko nuts, and glutinous rice.*

518. HUNG MEN YA — Red Cooked Duck (*Shanghai*) 20.00
Whole duckling marinated and stewed in five spices, sherry and soy sauce

Soo Tsai

Vegetables

601. KAN BIEN SHIR CHI DO — Szechwan String Beans (*Szechwan*) 5.95
Fresh string beans, stir fried with minced pork, tiny shrimp and Szechwan preserved vegetables

602. YÜ HSIANG CH'IEH TZU — Egg Plant Szechwan (*Szechwan*) ... 5.95
HOT! Egg plant stir fried with black mushrooms in hot chili paste with garlic sauce

603. HUNAN SOO HWAY — Hunan Mixed Vegetables (*Hunan*) 5.95
Fresh seasonal vegetables, stir fried in a light delicate sauce

604. SOO CH'AO SIU-EH TOU — Snow Pea Pods (*Mandarin*) 5.95
Lightly stir fried snow pea pods and water chestnuts

605. CH'AO SU'ANG TUNG — Two Delights (*Mandarin*) 6.50
Sauteed black mushrooms and bamboo shoots

606. MA POU TOU FU — Spicy Bean Curd (*Szechwan*) 5.95
HOT! Spicy bean curd with ground pork

607. CHIA CH'ANG TOU FU — Bean Curd Country Style (*Szechwan*) 5.95
HOT! Fresh bean curd, lightly fried then sauteed with mushrooms and bamboo shoots in spicy brown sauce

608. HAO YU CHIEH LAN — Broccoli in Oyster Sauce (*Canton*) 5.95
Tender broccoli spears, stir fried with oyster sauce

609. YÜ HSIANG CHIEH LAN — Szechwan Broccoli (*Szechwan*) 5.95
Fresh broccoli, shredded pork, mushrooms, ginger and red peppers, sauteed in spicy sauce